



CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 70806 / Invoice N°26467

Product(s)	Batch number	Production date	Expiry date
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	1700408	14092017	14092020
LEVURE DE BRASSERIE "SAFLAGER S-189",	36332	01122017	01122020
LEVURE DE BRASSERIE "SAFALE BE-256",	37143	01012018	01012021
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1700494	01112017	01112020
LEVURE DE BRASSERIE "SAFALE F-2", 20G	37141	03012018	03012021
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1800249	24052018	24052021
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1800242	19052018	19052021
LEVURE DE BRASSERIE "SAFALE S-04", 11,5G	38204	01022018	01022021
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1800070	14022018	14022021
LEVURE DE BRASSERIE "SAFLAGER S-189",	1800174	10042018	10042021
LEVURE DE BRASSERIE	38208	01022018	01022021
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1700338	02082017	02082020
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1800025	18012018	18012021
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	37145	01012018	01012021
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1700512	17112017	17112020
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	35671	01112017	01112020
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1800234	15052018	15052021
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	1800248	23052018	23052021
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1700530	22112017	22112020
	1800179	14042018	14042021
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	38210	01022018	01022021
LEVURE DE BRASSERIE "SAFALE WB-06", 11,5G	35048	01102017	01102020

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS

Composition:

Saccharomyces cerevisiae
Yeast rehydrating agent

Physico-chemical characteristics:

Dry matter (D.M.)	:	94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	:	35 - 50 %	(Indicative)
P205/D.M.	:	1.5 - 3.0 %	(Indicative)

Microbiological characteristics:

Salmonella	:	Abs. in 25 g of dry yeast
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The production has been made in accordance with the European Sanitary Standards and fits for human consumption.

Marcq-en-Baroeul, 01/08/18



Yves GOSSELIN / Quality Department



CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 70806 / Invoice N°26467

Product (s)	Batch number	Production date	Expiry date
SAFCIDER YEAST 20X500G	1700265	01062017	01062021

DESCRIPTION

Active dry yeast.

ANALYTICAL CHARACTERISTICS**Composition:**

Saccharomyces bayanus	: > 98.5%
Emulsifier (E491)	: < 1.5 %

Physico-chemical characteristics:

Dry Matter (D.M.)	: 94.0 - 96.5 %
Proteins (nitrogen x 6,25)/D.M.	: 37.5 - 47.5 %
P205/D.M	: 2.2 - 3.0 %

Microbiological characteristics:

Living cells	: > 1.10 ¹⁰ cfu/ g product
Salmonella	: Abs. in 25 g product
Coliform count	: < 10 cfu/ g product
Escherichia coli	: Absence in 1g product
Costridium perfringens	: Absence in 0.01 g product
Staphylococcus aureus	: Absence in 1g product

Heavy metals: (mg/kg of product)

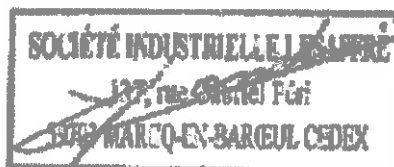
Arsenic	: < 3.0
Cadmium	: < 1.0
Mercury	: < 1.0
Lead	: < 2.0

(Based on our HACCP plan control)

Weight control in compliance with the EU directive Nr 76211 amended by the directive 78/891

The production has been made in accordance with the European Sanitary Standards and is fit for human consumption.

Marcq-en-Baroeul, 01/08/2018



Yves GOSSELIN/Quality Manager